



SWEETBIRD[®]

BRISTOL ENGLAND



Toffee Nut

The buttery sweetness of toffee with the flavour of rich roasted nut

SWEETBIRD TOFFEE NUT SYRUP

This smooth and buttery syrup is the perfect nutty companion to hot chocolates and mochas and is now available as a Sweetbird syrup.

Sweetbird Toffee Nut syrup takes flavourful inspiration from nut brittle, bringing a sweet toffee note and pairing it with a delicate nutty aroma. Enjoy it with vanilla bean or chocolate frappés in the summer, or use it to switch your menu for winter by introducing it to lattes and hot chocolates. Customers will love how this syrup creates a unique taste experience when added to their daily coffee fix.

- Made in Bristol, UK
- Free from artificial colours and flavours
- Free from GMOs
- Made with British sugar
- Vegan Society approved



1 litre
PET bottles



HOW TO MAKE...

Flavoured Mocha
12 oz / 355 ml drink



1. Combine 1 scoop hot chocolate with double espresso
2. Add 2 pumps of syrup
3. Mix to a smooth paste
4. Add steamed milk, stirring as you pour
5. Decorate with whipped cream and toppings, then dust with chocolate

Flavoured Frappé
12 oz / 355 ml drink



1. Fill cup with ice, level to the top of the cup
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add 1 scoop of frappé and 2 pumps of syrup
5. Put the lid on tightly then blend until smooth



hello@sweetbird.com
sweetbird.com



SWEETBIRD

BRISTOL ENGLAND



Top Toffee Nut Recipes

Indulgent Toffee Nut syrup melds beautifully with all customer favourites and can be used to create hundreds of hot and cold drinks. Here are a few personal favourites from our experts to get you started.

TOFFEE NUT WHITE HOT CHOCOLATE

- 1 scoop White hot chocolate
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the hot chocolate and syrup in a cup
 2. Top with steamed milk, stirring as you pour

PEANUT BUTTER & TOFFEE MILKSHAKE

- Milk/ice
 - 1 pump Peanut Butter syrup
 - 1 pump Toffee Nut syrup
 - ½ scoop Vanilla Bean frappé
 - Whipped cream
 - Caramel sauce
1. Half fill cup with ice
 2. Fill cup with milk, to 1cm below the top
 3. Pour contents of cup into blender jug
 4. Add frappé powder and syrup
 5. Put the lid on tightly then blend until smooth
 6. Top with whipped cream and drizzle with caramel sauce

TOFFEE NUT FRAPPÉ

- Oat milk/ice
 - 2 pumps Toffee Nut syrup
 - 1 scoop Sticky Toffee frappé
1. Fill cup with ice, level to top of cup
 2. Pour over oat milk, to the top
 3. Pour ice and milk into blender jug
 4. Add frappé and syrup and blend until smooth

TOFFEE NUT LATTE

- Double espresso
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the double espresso and syrup in a cup
 2. Top up with milk, stirring as you pour

TOFFEE NUT HOT CHOCOLATE

- 1 scoop hot chocolate
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the hot chocolate and syrup in a cup, with a splash of hot water
 2. Top with steamed milk, stirring as you pour

TOFFEE NUT MOCHA

- Double espresso
 - 1 scoop Dark hot chocolate
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the espresso, hot chocolate and syrup in a cup
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour



hello@sweetbird.com
sweetbird.com

sweetbird.com

Visit [Sweetbird.com](https://sweetbird.com) for recipe inspiration across the collection of Sweetbird syrups, smoothies, frappés and purées.

